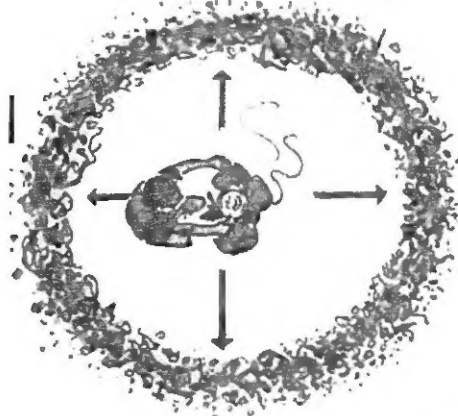
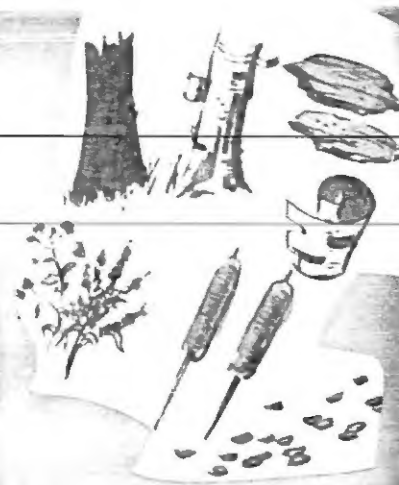


FIRE BUILDING

To build a fire and cook a meal you need a safe fire area. You'll need tinder to catch the match flame. There must be body kindling to catch the flame from the tinder. When that's going, use bigger pieces to give constant heat.



Fire Area.—Find an open space about 10 feet from the nearest brush or tree. There should be no branches above the fire area. Clear a 10-foot circle of dry leaves, grass, twigs, pine needles, etc. You'll put all this stuff back when you break camp. Use mineral dirt 3 or 4 inches thick as a fire base. Put this dirt back before you leave.



Tinder.—Tinder is stuff that flares up when you touch it with a lighted match. Paper is tinder. But you'll want to prove you can start a fire with native tinder. Use dry bark, dead weed tops, and twigs. Or make shavings from split dry wood.

Kindling.—This is the next size up. Small dead branches still on the tree make good kindling. It's called "squaw wood," because Indian women collected it for their fires. Take only wood that snaps easily when you bend it. Remember the saying "If you can't snap it, scrap it."

Fuel.—Use deadwood near your camp. Saw it into 10- to 12-inch lengths. Then split it into pieces. Where wood fires aren't permitted, use charcoal for fuel. Never use a charcoal fire in an unventilated area.



Hot Coals.—Hardwoods or charcoal make the best cooking fire. Hardwoods burn down into coals that give lots of heat. They are easy to control and last a long time. Charcoal acts the same way.



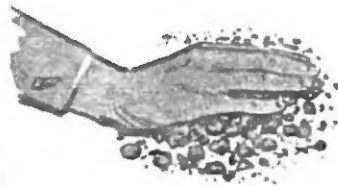
Lean-To Fire.—Push a stick into the ground at an angle. Aim the top of the stick into the wind. Put a lot of tinder under the lean-to stick. Lean more tinder and small kindling against the stick. Lean small fuel wood on the kindling. Hold a batch of tinder in one hand. Light it. When it flares, shove the burning tinder into your fire from the open end of the tinder pile.



Fire Stick.—Another way to start a fire is to put a stick across a couple of small rocks or logs. Put the tinder under this stick. Lean more tinder and kindling against the stick on the downwind side. Light as with the lean-to method.

PUTTING OUT THE FIRE

You built your fire in a safe place. You were with it from the moment you touched a match to it until you were ready to put it out. Putting out your fire is one of the most important parts of fire building and cooking.



Cold Out.—Your fire must be **COLD OUT**—cool enough for you to touch with your bare hand.



With Water.—Sprinkle water on your fire. Stir the wet embers with a stick. Sprinkle again and stir again until soaking wet ashes are the result. Turn half burned twigs and drench all sides. Give everything the **COLD OUT** test.



Without Water.—Work mineral soil (soil with nothing in it that will burn) into the ashes. Stir, stir, stir again until the last ember is out. Rub burned sticks against the ground until all sparks are out. Give everything the **COLD OUT** test.

PREPARING TO COOK

Make a Kitchen.—Spread a plastic sheet to work on. Keep food and utensils on it. Use it to air-dry your dishes after washing.



Pots and Pans.—Soap the outside of pots and pans before using over an open fire. This will make it much easier to clean off the black, cooked-on soot. Soak a small piece of soap in water until soft. Rub the soft soap on the outside of the pot with your hand, covering it thoroughly. Be sure none of the soap gets inside.